

PATENT ABSTRACTS OF JAPAN

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(21)Application number : 01-077313

(71)Applicant : FUJI SEIFUN KK

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(54) FROZEN DOUGH FOR BOILED JAPANESE BUCKWHEAT NOODLE

(57)Abstract:

PURPOSE: To obtain the title dough for SOBA (buckwheat noodle) consisting of a blend raw material containing wheat flour, buckwheat flour, active gluten and xanthane gum at a specific ratio and having excellent texture and taste and freeze resistance even when frozen and preserved for a long period (≥ 6 month).

CONSTITUTION: The aimed dough consisting of a blend raw material composed of 50-70 pts.wt. wheat flour, 30-50 pts.wt. buckwheat flour, 1.5-2.5 pts.wt. active gluten and 0.3-1.0 pts.wt. xanthane gum.

LEGAL STATUS

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(21)Application number : 57-013376

(71)Applicant : MARUMEN SHOKUHHN KK

(22)Date of filing : 01.02.1982

(72)Inventor : IWATA TOSHIKI

(54) NOODLE

(57)Abstract:

PURPOSE: Noodles, obtained by adding a sterilized and cooled saline solution to a mixture of wheat flour with barley flour, soybean flour, wheat embryo bud and wheat active gluten, kneading the resultant mixture, and making noodle strips from the kneaded dough.

CONSTITUTION: 45W70wt% wheat flour, 25W50wt% barley flour, 1W5wt% soybean flour, 0.5W3wt% wheat embryo bud and 1W5wt% wheat active gluten are fed to a mixer and stirred for 1W5min. 28W48pts.wt. saline solution prepared by sterilizing the water in an ultraviolet light sterilizer, cooling the sterilized water at 1W8°C, and dissolving 1W3wt% common salt in the resultant cooled water is then added to knead 100pts.wt. resultant mixture for 5W20min. The kneaded dough is then rolled and processed in a roll noodle making machine and cut to noodle strips.

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